

– MONDAY –



Fisherman's Catch

WHY THIS MENU?

This menu not only showcases Greek seafood but also the *joie de vivre* of island living. Taste the unique flavours of the sea as you are immersed in the endless blue.

– WEDNESDAY –



Off the Grill

WHY THIS MENU?

This menu is ideal for meat lovers and offers a selection of popular Cretan delicacies. Fusion cooking in its simplest form: a marriage of the traditional with the modern.

– FRIDAY –



Lobster Special

WHY THIS MENU?

Our most sophisticated menu – for true seafood lovers. Enjoy a six course meal featuring two of our Chefs' specialties: traditional fish soup and lobster spaghetti.

– WEDNESDAY –



From the Garden

WHY THIS MENU?

Our quintessential vegetarian option. A light and healthy menu, which can also be tailored to meet the needs of our vegan guests. Discover three Greek cheeses and fresh herbs from our garden.

OPEN 20:00PM – 22:30PM
MONDAY - SATURDAY

Please book your table at the Front Desk or with our Guest Relations Officer
at least one night in advance (cut-off time: 20:00pm)



Meremeti

AUTHENTIC GREEK DINING

Off the Grill

Hors d'oeuvres

Cretan 'Dakos' with freshly chopped tomatoes, Feta mousse, olives & capers

Appetizer

Grilled 'Talagani' cheese with warm pomegranate and molasses

Salad

Mixed greens, bacon, fresh mushrooms, radishes, croutons with a balsamic cream & sesame dressing, served with a parmesan crust

Main

Beef steak with oven-baked potatoes, grilled oyster mushrooms and a side of BBQ sauce

Dessert

Traditional 'Baklava' made with phyllo pastry, walnuts and honey, complimented with a selection of caramelized fruits

Fisherman's Catch

Hors d'oeuvres

Ceviche of Sea bass with lime and mint on a crispy bruschetta

Appetizer

Steamed mussels with tarragon and Ouzo

Salad

Mixed greens, avocado, lime, pomegranate, pineapple, carrot and turnip with a balsamic vinegar dressing

Main

Fresh sea bream 'Tsipoura' fillet with steamed 'Stamnagathi' (Cretan herb) and an olive oil & lemon dressing

Dessert

White chocolate mousse flavoured with lemongrass and crunchy biscuit

From the Garden

Hors d'oeuvres

Greek Eggplant salad 'Melitzanosalata' served with plum, almonds and pita bread

Appetizer

Skewers with 'Mastelo' cheese and a selection of vegetables

Salad

Traditional Greek salad with tomato, cucumber, olives, capers, onion, green pepper, purslane and local 'Feta' cheese

Main

Mushroom risotto with Greek 'Kefalotyri' Cheese

Dessert

Fruit soup made from a variety of fresh berries

Lobster Special

Hors d'oeuvres

Greek shrimp 'Saganaki' on bruschetta

Soup

Greek-style fish soup [PER PERSON]

Appetizer

Shrimp cocktail [PER PERSON]

Salad

Mixed greens, seasonal fruit, pomegranate, mint and balsamic cream with roasted sesame

Main

Lobster spaghetti

Dessert

Chocolate biscuit nest with vanilla mousse and lime drizzle & a seasonal fruit platter

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